

£15.95 - 2 COURSES

£19.95 - 3 COURSES



Allergy key

C – Celery, **D** – Dairy, **E** – Eggs,
F – Fish, **G** – Gluten, **GF** – Gluten
Free, **M** – Mustard, **S** – Shellfish,
Se – Sesame, **Su** – Sulphates,
TN – Tree Nuts, **V** – Vegetarian,
Ve – Vegan

If you have a food allergy or
special dietary requirement
please speak to a member of
staff, thank you

SPRING MENU

STARTERS

All served with homemade bread and whipped butter

Asparagus hollandaise and poached egg
(E, D, Su)

Natural smoked haddock rarebit on a tomato
and pickled shallot salad **(F, G, D, Su, E)**

Ham hock terrine with piccalilli **(GF)**

MAINS

Duck breast served with potato terrine, wilted
spinach and blackberry jus **(D, GF)**

Sea bass served with stir-fry vegetables, crispy
noodles and kimchi **(F, E, G)**

Fresh tagliatelle with roasted cherry tomatoes,
broad beans and asparagus **(E, G, D)**

DESSERTS

Rhubarb cheesecake, stewed rhubarb compote
(Ve, GF)

Chocolate fondant and homemade ice-cream
(D, E, G)

Warm Raspberry frangipane tart with cream
(D, E, G)

WINE & DRINKS

WHITE WINE

	125ml	175ml	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25

ROSÉ WINE

Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
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RED WINE

Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95

SPARKLING

Prosecco Casa Defra	—	—	£14.50
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BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20

BYOB - Bring your own wine bottle
£5 corkage per bottle
(wine glasses provided)